

# Chili Shashlik in Garlic Sauce



6 servings, Total cooking time 45 min

## You will need

500gms boneless chicken, cubed  
3 capsicums, medium-sized, cubed  
3 tomatoes, medium-sized, cubed  
3 onions, medium-sized, cubed  
3 cups Zebra Basmati Rice, cooked

## To marinate chicken

¼ cup vinegar  
2 tablespoons soya sauce  
Salt, as per taste  
½ cup Chili Garlic sauce  
½ teaspoon black pepper  
1 tablespoon chopped garlic

Coat the chicken cubes with the marinade and leave for 20 minutes. Fry in 2 tablespoons of oil or butter.

## For Garlic Sauce, take

2 cups chicken stock  
1 tablespoon chopped garlic  
½ teaspoon black pepper  
1 tablespoon soya sauce  
1 tablespoon vinegar  
1 teaspoon sugar  
Crushed red chilies  
1 tablespoon corn flour (dissolved in water)  
100gms butter

## To cook

Melt butter in a pan and fry the chopped garlic until golden; add the chicken stock and bring it to a boil. Add all the seasoning and last of all, add the corn flour mixture and let thicken till it reaches desired consistency.

Fry the cubed vegetables in oil on high heat for 2 minutes then arrange them on shashlik sticks with the cubed chicken. Arrange shashlik sticks over the rice and pour sauce on top or serve separately, as desired.